## Food and Drug Administration, HHS

(d) Petrolatum may contain any antioxidant permitted in food by regulations issued in accordance with section 409 of the Act, in an amount not greater than that required to produce its intended effect.

[42 FR 14491, Mar. 15, 1977, as amended at 49 FR 10105, Mar. 19, 1984]

## §172.882 Synthetic isoparaffinic petroleum hydrocarbons.

Synthetic isoparaffinic petroleum hydrocarbons may be safely used in food, in accordance with the following conditions:

(a) They are produced by synthesis from petroleum gases and consist of a mixture of liquid hydrocarbons meeting the following specifications:

Boiling point 93–260 °C as determined by ASTM method D86–82, "Standard Method for Distillation of Petroleum Products," which is incorporated by reference. Copies may be obtained from the American Society for Testing Materials, 1916 Race St., Philadelphia, PA 19103, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

Ultraviolet absorbance:

260–319 millimicrons—1.5 maximum.

320–329 millimicrons—0.08 maximum.

330–350 millimicrons—0.05 maximum.

Nonvolatile residual:  $0.002~\mathrm{gram}$  per  $100~\mathrm{milliliters}$  maximum.

Synthetic isoparaffinic petroleum hydrocarbons containing antioxidants shall meet the specified ultraviolet absorbance limits after correction for any absorbance due to the antioxidants. The ultraviolet absorbance shall be determined by the procedure described for application of mineral oil, disregarding the last sentence of the procedure, under "Specifications" on page 66 of the "Journal of the Association of Official Analytical Chemists," Volume 45 (February 1962), which is incorporated by reference. Copies are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408. For hydrocarbons boiling below 250 °F, the nonvolatile residue shall be determined by ASTM method D1353-78, "Standard Test Method for Nonvolatile Matter in Volatile Solvents for Use in Paint, Varnish, Lacquer, and Related Products;" for those boiling above 121 °C, ASTM method D381-80, "Standard Test Method for Existent Gum in Fuels by Jet Evaporation" shall be used. These

methods are incorporated by reference. Copies may be obtained from the American Society for Testing Materials, 1916 Race St., Philadelphia, PA 19103, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

- (b) Isoparaffinic petroleum hydrocarbons may contain antioxidants authorized for use in food in an amount not to exceed that reasonably required to accomplish the intended technical effect nor to exceed any prescribed limitations.
- (c) Synthetic isoparaffinic petroleum hydrocarbons are used or intended for use as follows:

Uses	Limitations
In the froth-flotation cleaning of vegetables.	In an amount not to exceed good manufacturing practice.
<ol><li>As a component of insecticide formulations for use on proc- essed foods.</li></ol>	Do.
3. As a component of coatings on fruits and vegetables.	Do.
4. As a coating on shell eggs	Do.
5. As a float on fermentation fluids in the manufacture of vin- egar and wine and on brine used in curing pickles, to pre- vent or retard access of air, evaporation, and contamination with wild organisms during fer- mentation.	Do.

[42 FR 14491, Mar. 15, 1977, as amended at 47 FR 11838, Mar. 19, 1982; 49 FR 10106, Mar. 19, 1984; 54 FR 24897, June 12, 1989]

## § 172.884 Odorless light petroleum hydrocarbons.

Odorless light petroleum hydrocarbons may be safely used in food, in accordance with the following prescribed conditions:

- (a) The additive is a mixture of liquid hydrocarbons derived from petroleum or synthesized from petroleum gases. The additive is chiefly paraffinic, isoparaffinic, or naphthenic in nature.
- (b) The additive meets the following specifications:
  - (1) Odor is faint and not kerosenic.
- (2) Initial boiling point is 300  $^{\circ}F$  minimum.
- (3) Final boiling point is 650  $^{\circ}\mathrm{F}$  maximum.
- (4) Ultraviolet absorbance limits determined by method specified in §178.3620(b)(1)(ii) of this chapter, as follows: